

**M/V MINERVA II**  
**CDC Corrective Action Statement.**  
**Inspection Date – 04/08/2004    Port - Philadelphia**  
*Corrective actions on Italic*

<b>Item</b>	<b>Ref</b>	<b>Results and Recommendations with relevant C.A.</b>
1	*	Site: Provision / meat walk in. Several ice blocks were found nearly in contact with boxes of meat. <i>Corrective Action: This item was corrected during the inspection</i>
2	*	Site: Provision / dairy room. The bulkhead behind the left door stop was severely damaged making the area difficult to clean and allows access of insects behind the panels. <i>Corrective Action: Damaged area corrected immediately after inspection</i>
3	*	Site: Food Service – General. Plastic wrap in cardboard boxes were noted on various food preparation counters. These cardboard boxes are not easy to clean. Stainless steel dispensers are available but the rolls available did not fit in the dispensers. <i>Corrective Action: Stainless steel plastic wrap containers now in use.</i>
4	*	Site: Food Service – General. Chlorine was used in sanitize sinks but the temperature of the water was less than 24 C (74 F) one of the sinks had a water of 58 F. <i>Corrective actions: corrected during inspection.</i>
5	*	Site: Orpheus bar The hand washing sink in the bar counter did not have a splash shield installed and there was bar equipment stored next to the hand wash sink. <i>Corrective actions: Splash shield now installed.</i>
6	*	Site: Lido Galley A few previously cleaned utensils and one tea serving pitcher were found soiled on the storage shelf. <i>Corrective actions: Corrected during inspection.</i>
7	*	Site: Food Service General Sponges were found in the sanitizing buckets in these areas. <i>Corrective actions: Sponges removed.</i>
8	*	Site: Lido Buffet. One tray of cut honeydew, cantaloupe, and watermelon on display had food temperatures of 44F. Cheesecake dessert was on display at 45F. <i>Corrective actions: Buffet service now on "time plus temperature" control.</i>
9	*	Site: Lido – Starboard coffee station. A small bowl with individual half-and-half creamers was set on the self-service counter without a method of cold holding. The creamers were labeled 'keep refrigerated' and the product temperatures were 50 – 55F. <i>Corrective actions: Now purchasing only creamers that do not require to be refrigerated.</i>

- 10     \*     Site: Lido Starboard coffee station  
The center section of the under counter technical area had gaps and seams present in the rear section where a stainless steel panel was not installed. The rear panel was an exposed wood.  
*Corrective actions: Work completed by ship staff. Rear section to this area now stainless steel.*
- 11     \*     Site: Lido Dish wash.  
During active use, the final rinse mounted thermometer registered over 220F on the conveyor dish wash machine. The plate level temperature was only 166F.  
*Corrective actions: Corrected after inspection.*
- 12     \*     Site: Barbecue Station  
Four sandwich topping bowls containing mustard, mayonnaise, relish, and pickled vegetables, were left uncovered on the front bar counter for passenger self-service.  
*Corrective actions: Corrected during inspection*
- 13     09     Site: Whirlpool Spas  
The Whirlpool Spas were operating with free chlorine residuals of 0.90 ppm at the port side and 1.54 ppm at the starboard side Spas  
*Corrective actions: Corrected during inspection*
- 14     \*     Site: Whirlpool Spas and Thalasso therapy.  
The Whirlpool Spas and thalasso therapy Spa sand filters were not inspected monthly and a core sample of the filter media examined, using a sedimentation test. A copy of a recommended sedimentation test was provided during the inspection.  
*Corrective actions: Monthly core samples now taken & added to planned maintenance system. Sedimentation test carried out monthly as per recommended test provided by Inspectors.*
- 15     \*     Site: Potable water – tank disinfection  
Although the potable water tank cleaning record was clear, there was no contact time given for the 50 ppm super chlorination, and no information on flushing that water to waste prior to refilling the tanks was provided.  
*Corrective actions: Records now show the required information of tank flushing & contact time.*
- 16     \*     Site: Integrated pest management (IPM)  
there was no written proof of training for either the ship's staff who conduct inspections/apply pesticides or the contact pest control  
*Corrective actions: IPM contract trainer scheduled to visit vessel 4<sup>th</sup> June 2004. Proof of previous training should be supplied & further training will be conducted & documented.*

Kind regards  
Francesco CACACE  
Fleet Superintendent